




CHICKEN CORN PIZZA

TIPS




- ◆ For homemade pizzas, I use store-bought dough. All grocery stores have good quality dough, whether that be in the frozen or refrigerated section.
- ◆ If you have a local pizzeria, most will sell you a ball of dough on the cheap – not a bad way to go.
- ◆ When using frozen dough, take it out of the freezer in the morning on the day you plan to make this pizza.
- ◆ By the time you get around to making dinner, the dough will be ready to stretch out & become a nice pizza crust.

STEPS

- 1  A very hot oven is crucial when making a crispy yet chewy pizza crust...
Preheat your oven to 450

- 2  Before getting to the pizza crust, warm 1 C. of your Chowder in a saucepan on low.
 Par-baked dough prior to topping with warm Chowder & sliced/grated cheese



- 3  Before stretching out the dough to fit the pan, coat it with some olive oil – simply coat your hands with a little oil & rub it over the ball of dough. Beyond the flavor it adds, it assists in browning the crust.
 Bring on Chowder pizza ... Strained Chowder layered onto par-baked crust.
- 4  Top your pizza with the cheese of your choice.
I chose sliced mozzarella & grated Parmesan.

*If you haven't experienced a pizza topped with a Chowder of chicken & corn,
YOU'RE IN FOR A TREAT!*

CHICKEN CORN PIZZA – NOT YOUR TYPICAL FRIDAY NIGHT PIZZA DINNER



COME ON, GIVE IT A TRY!

*This one has to be wracking your brain.
I mean, Chicken Corn Chowder turned into a pizza?
It's incredible in flavor & easy to throw together.*